

## Snacks

<b>Gordal Olives</b>	£4.50
<b>Selection of Breads</b> Whipped Butter	£5.00
<b>Cheddar Doughnut</b>	£5.50
<b>Charcuterie Platter</b> Pickled Onions, Chef's Chutney, Toasted Breads	£9.00

## In the Beginning

<b>Soup of the Day</b> Warmed Bread, Whipped Butter	£5.50
<b>Farmhouse Terrine</b> Chef's Chutney, Toasted Sourdough	£6.50
<b>Baked Hand Dived Scallop in Chorizo Butter</b> Pickled Cucumber, Burnt Lemon	£12.50
<b>Beetroot Cured Sea Trout</b> Horseradish Crème Fraiche, Beetroot Gel	£7.50
<b>Mackerel Escabeche</b> Goat's Curd, Baby Gem, Truffle Dressing	£7.50
<b>Sautéed Wild Mushrooms</b> Poached Duck Egg on Toasted Brioche	£7.00
<b>Honey Roasted Figs</b> Pears, Pear Purée, Toasted Pumpkin Seeds	£7.50

## From the Land

<b>8oz Beef Burger</b> Smoked Back Bacon, Monterey Jack Cheese, Triple Cooked Chips	£18.50
<b>Beef Cheek and Bone Marrow Pie</b> Triple Cooked Chips	£18.50
<b>Roast Free Range Chicken Breast</b> Chicken Leg Stuffed with Truffled Chicken Mousse, Dauphinoise Potatoes, Crispy Hen's Egg, Chicken Crisp and its Own Jus	£22.00
<b>Pork Fillet</b> Pomme Purée, Celeriac Fondants, Tender Stem Broccoli, Granny Smith Purée, Apple Crisp, Jus	£21.00

## From the Grill

<b>10oz Rib Eye</b> Triple Cooked Chips, Slow Roasted Tomato, Roasted Mushrooms and a Choice of Sauce	£28.00
<b>8oz Fillet</b> Triple Cooked Chips, Slow Roasted Tomato, Roasted Mushrooms and a Choice of Sauce	£37.00
<b>16oz Chateaubriand</b> Triple Cooked Chips, Slow Roasted Tomato, Roasted Mushrooms and a Choice of Sauce	£70.00
<b>8oz Pork Rib Eye</b> Triple Cooked Chips, Slow Roasted Tomato, Roasted Mushrooms and a Choice of Sauce	£22.00

## From the Sea

	Small	Large
<b>Beer Battered Peterhead Haddock</b> Triple Cooked Chips, Chunky Tartar Sauce, Mushy Peas	£13.50	£17.00
<b>Pan Fried Sea Bream</b> Lyonnais Potatoes, Braised Baby Gem, Sauce Vierge		£19.00
<b>Catch of the Day</b> Served with Chef's Seasonal Garnish		£POA

## From the Garden

<b>Penne Pasta</b> Basil Pesto, Roasted Cherry Tomatoes, Rocket	£15.00
<b>Harissa Roasted Aubergine (Vegan)</b> Baba Ganoush	£16.50
<b>Warm Salad of Baked Goat's Cheese</b> Grilled Butternut, Tender Stem Broccoli and Toasted Hazelnuts	£17.00

## Sides

<b>Triple Cooked Chips</b>	£4.50
<b>Truffle and Parmesan Chips</b>	£5.00
<b>Grilled Tender Stem Broccoli</b> Toasted Hazelnuts	£5.50
<b>Garden Salad</b>	£4.50
<b>Rocket and Parmesan Salad</b>	£5.00
<b>Beer Battered Onion Rings</b>	£4.50
<b>Dill and Lemon New Potatoes</b>	£5.00

## Sauces

<b>Beef Jus</b>	£2.95
<b>Bearnaise Sauce</b>	£2.95
<b>Peppercorn and Haggis Sauce</b>	£2.95
<b>Garlic Butter</b>	£2.95

## In the End

<b>Sticky Toffee Pudding</b> Toffee Sauce, Vanilla Ice Cream	£7.50
<b>Lemon Thyme Custard Tart</b> Crème Fraiche Sorbet	£7.50
<b>The Ten Hill "Cranachan"</b> Whisky Set Custard, Raspberry and Whisky Shards, Frozen Raspberries, Honey and Oat Granola, Burnt Honey Clotted Cream	£8.50
<b>Apple and Elderberry Crumble</b> Apple Ice Cream	£7.50
<b>Selection of Ice Creams and Sorbets</b>	£7.00
<b>Selection of Scottish Cheese</b> Chef's Chutney, Quince Jelly, Lavash, Walnut and Raisin Loaf	£11.50

Please advise your server of any allergies prior to any orders.



VAT is charged at the current rate.